

don't know what time the Katy went through Adair. I have a friend here, people who were here when we came here, and they were our neighbors, and this is his grandson and he is writing a book on the Cherokees. If you would like to go up and visit with him - -

(I think I know him.)

Jim Harsong, do you?

(Yes-mam. I have talked with him before.)

He knows quite a bit of early history.

(Yes, he knows quite a bit, course he's about my age, so both of us have to go to older people to find out.)

Yes, that's right.

PRESERVING FRUITS AND VEGETABLES IN GLASS JARS AND OTHER VEGETABLES IN CELLARS

(Well, something else I've always been interested in, and that's, in early days, did your families - - well, I know they had to preserve their food stuffs for winter use, and I was interested in how they preserved the different kinds of fruits and vegetables and meat and so on - -)

Well, then, we used tin cans and we sealed them with a special wax called sealing wax. You just fill that rim on the top of your can with sealing wax and things really kept good. And my mother would dry corn, apples, and we would make a hole out in the yard and we'd bury turnips, punkins, and potatoes and it was kinda like a cellar only we'd put hay over it and if we were fortunate enough to have a cellar, which we did have in some places we lived.

(Well, everybody then took care of their own winter food needs then, they had to.)